

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit New China Buffet & Grill Establishment Name Permanent O Mobile Type of Establishment 3536 Cummings Hwy. Suite-140 O Temporary O Seasonal

07/13/2023 Establishment # 605255398 Embargoed 0 Inspection Date

Chattanooga

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 275 Risk Category О3 Follow-up Required 级 Yes O No

Time in 11:45; AM AM / PM Time out 01:00; PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S =co	rrecte	d on-si	te duri	ing ins	pection R=
					Compliance Status	cos	R	WT						Compliano
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Re-
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	2	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health		_		17	0.00		ŏ		Proper reheating prod
2	300	0			Management and food employee awareness; reporting	0	О	\Box		-				Cooling and Holdi
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОИТ	NA	NO	a Pul
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time a
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding te
5	滋	0		0	No discharge from eyes, nose, and mouth	0	ō	l ° I	20	25	0	0		Proper cold holding to
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking
6	0	寒		0	Hands clean and properly washed	0	0		22	M	0	0	0	Time as a public heal
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1"	~	_	_	_	Time as a public near
′	300		_		alternate procedures followed	_	_			IN	OUT	NA	NO	Cor
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		Consumer advisory p
		OUT	NA	NO	Approved Source		_			_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Su
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods us
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	_	(40)		Pasteurized roods us
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: appro
13	黛	0	0		Food separated and protected	0	0	4	26	0	凝			Toxic substances pro
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variable HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	38			Toxic substances properly identified, stored, used	XX.	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Γ.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	126	Wiping cloths; properly used and stored	0	0	r
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h ten (10) days of the date of the

07/13/2023 Signature of Person In Charge

Date Signature of Environmental Health Specialist Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

07/13/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Buffet & Grill

Establishment Number # 605255398

NSPA Survey - To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Triple Sink	Chlorine	100	
Dish Machine	Chlorine	50	

quipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41°F. Product temperatures taken from each					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sping Roll	Reheating	173
Sweet & Sour Chicken	Cooking	196
General Tso Chicken	Cooking	209
Chicken on Stick	Cold Holding	40
Chicken (walk in)	Cold Holding	38
Shrimp (walk in)	Cold Holding	38
Cut Melons	Cold Holding	39
Fried Rice	Hot Holding	149
Steamed Rice	Hot Holding	177
Coconut Shrimp (buffet)	Hot Holding	141
Baked Salmon (buffet)	Hot Holding	166
Teriyaki Chicken (buffet)	Hot Holding	161
Pepper Steak (buffet)	Hot Holding	154
Sesame Chicken (buffet)	Hot Holding	171
Sushi (buffet)	Cold Holding	38

Observed Violations
Total # 7
Repeated # 0
1: Observed delivery driver handling food products for personal consumption in kitchen area. Individuals that are not employed by the restaurant are not allowed to handle or prepare food items for personal use. Discussed with owner regarding authorized personnel and food handling. 6: Observed employee not properly washing hands between breading raw chicken and preparing food products. Spoke to PIC regarding proper nandwashing policies and procedures. 26: Personal medications stored too close to fod items in prep area. Items were removed at time of inspection. Discussed proper storage with PIC. (COS) 37: Uncovered/unprotected food items noted in walk in freezer unit. 39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.
47: Hood dirty on cookline. 53: Grease build up noted in ceiling tiles throughout kitchen and prep areas.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: New China Buffet & Grill

Establishment Number: 605255398

Comments/Other Observations

- 2: (IN) An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food products obtained from approved sources.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) Observed raw, TCS foods cooked to the proper internal cooking temperatures at time of inspection (see food temperatures).
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to control sushi rice at sushi station.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: New China Buffet & Grill				
Establishment Number: 605255398				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information Establishment Name: New China Buffet & Grill					
Establishment Number #: 605255398					
Sources					
Source Type:	Food	Source:	Approved sources noted		
Source Type:	Water	Source:	Public Water Supply		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				